



BARBERA D'ALBA

Variety of vine: Barbera 100%

Vineyards position: Castellinaldo, Piedmont, Italy.

Soil: clayey-limestoned.

Date of harvesting: end of September – beginning of October.

Yield per hectare: 50 hl

Wine-making: even if it is a young, fresh and fruity wine, these vineyards are subjected to a double clearing. The fermentation takes place in stainless steel casks with temperatures of 25-26° C; this ensures a good colour, fragrance and aroma. Following fermentation, the wine is transferred in 1500-2000 Lt wood casks and in French barriques previously used at least twice.

After the malolactic fermentation, the wine remains in wood casks to the summer and is bottled in July.

The wine is introduced the market in September, one year after the harvesting.

Tasting notes: a bouquet of undergrowth and of egriot cherry. The taste can be powerful but very soft.

Dishes: it's recommended with dishes rich in taste, like soups and meats, and with soft or rich cheeses.

Temperature of taste: 18° C